



2023 Fall Plant Sale Catalog

	What	Variety	Description
Flower	Viola	Johnny-Jump-Up	Tricolor flowers in purple, yellow and white. This flower self-sows and blooms heaviest in cool weather. Abundant blooms make dainty garnishes for salads and desserts with a slight wintergreen flavor. While a popular choice for brightening up salad mix, the flowers are also good for candying.
	Snapdragon	Black Prince	Gorgeous deep crimson flower spikes bloom above glossy green foliage that darkens to bronze-purple in cool weather. This heirloom variety has the classic flower shape that gives it its name, for they yawn wide when the base of the floret is gently pinched. 'Black Prince' is a shorter variety that needs no staking-sending up its spires of smoldering velvets at the edge of cottage gardens to mid-border. Provide rich, neutral to slightly alkaline soil, deadhead, and feed regularly for lavish blooms.
	Snapdragon	Tall Maximum Blend	Add snapdragon charm to your garden and cut-flower arrangements. A bee magnet, bumblebees climb into the "mouths" and sometimes are completely hidden! Breathtaking when planted in mass. Late afternoon shade is beneficial in hot summer areas. The edible flowers make a pretty garnish on salads, desserts, and cold drinks.
	Sweet Alyssum	Oriental Nights	Tiny, white to deep-purple flowers with a sweet, delicate fragrance make this low ground cover a delight. A wonderful annual, alyssum blooms all growing season, withstands drought and heat, and is an ideal rock garden plant. Alyssum graces containers and planters by hanging over their edges, and to top it off, it is very easy to grow! Edible flowers have a mild, grassy/mustardy flavor; the clusters make a charming garnish to salads and desserts.
	Sweet Pea	Royal Family Mix	This sweet pea flower variety is wonderfully fragrant. Showy blooms flower freely over annual vines. Spring blooming, floribunda type. Thrives in cooler weather.

Herb

Cilantro	Bac Lieu	The flavor of fast-growing Bac Lieu Vietnamese Cilantro is mild and delicate with an extra citrus twist. The plants resemble regular cilantro but the foliage is topped with fine cut, frilly leaves. Enjoy at every growth stage, as Bac Lieu plants hold their delicious flavor even as they mature and begin to flower.
Cilantro	Heirloom	Cilantro is considered essential to the cuisines of many cultures, from Mexican to Thai and no matter your cooking style, no garden is complete without cilantro. Try planting frequent successions, just a few weeks apart is the best method to ensure the most fresh and flavorful cilantro.
Dill	Bouquet	Particularly good for pickling because of early and abundant seed production, 'Bouquet's' foliage is also delicious sprinkled on potatoes, tomatoes, salmon, spinach, cucumbers, and lamb chops. Very aromatic. Dill is an important host plant for caterpillars of swallowtail butterflies.
Dill	Mammoth Long Island	Mammoth Dill is highly aromatic and used to make dill pickles. Seeds will germinate in 7-14 days. Mature plants can be harvested when the lower part of a seed cluster is ripe.
Lovage	-	Perennial. <i>Levisticum officinale</i> . Young leaves taste like celery and are used in spring salads and with potato, rice, and poultry dishes. Roots and young stems are also edible. Young stems can be cut, peeled, and used in salads. Stems are smooth, hollow, and thick. Attracts beneficial insects if allowed to flower by providing pollen and nectar.
Papalo	-	<i>Porophyllum ruderale</i> . An annual native to Mexico, this culinary herb has a dynamic cilantro and peppery arugula flavor. Closely related to the pipicha herb. Used similarly to cilantro in most recipes. Can be used as a palate cleanser after meals. Unlike cilantro, it does not bolt in summer.
Parsley	Italian Gigante	The deep green, flavorful leaves are wonderful; add a healthy handful of the chopped leaves to every green salad you make to heighten both flavor and nutrition. Sprinkle liberally on potatoes, rice, seafood and pasta and to finish soups and stews. Grow some in a big pot near your kitchen where you can cut it often to enjoy in everyday cooking.

Vegetable

Arugula	Astro	Because 'Astro' has wider leaves and is slower-to-bolt than other arugulas, you will be enjoying more leaf per harvest and a longer harvest period. With its milder flavor, it makes a delectable baby green, harvestable in just about a month! The peppery flavor many of us love ramps up over time and as spring temperature heats up. Afternoon shade helps prolong the harvest. Also a good container variety.
Bean	Fava	Fava beans are dual-purpose! As a cover crop, fava beans have one of the highest nitrogen-fixing rates, and the large, deep roots break up even heavy clay and compacted soil. For maximum nitrogen, harvest crop at peak bloom and work back into the soil to increase level of organic material. Plants are fast growing and very cold hardy.
Beet	Bull's Blood	50 days. A delicious and beautiful multipurpose beet that is blood red to deep purple in color from its leaves down to its roots. The antioxidant-rich leaves are a highly regarded gourmet addition to salads, especially when harvested in the baby stage. Baby leaves are ready to pick in just 35 days from sowing. The sweet, earthy roots are equally delectable. This is the best variety for microgreens and will top your meals with a welcome burst of color.
Beet	Gourmet Blend	Aside from the health benefits, which include significant amounts of fiber, potassium, folic acid, and vitamin C, beets come in many colors. 'Gourmet Blend' includes 'Detroit Dark Red' with deep red roots and delicious dark green tops, 'Chioggia' with interior rings of bright pink and white, and 'Golden' with bright yellow flesh.
Beet	Five Color Rainbow	This wonderful five color beet blend is a knockout in the garden and kitchen. The kaleidoscope colors of roots, stems and leaves make a visually stunning mix and all have fine sweet flavor. Enjoy as baby beets and then let the rest size up. Includes beets with deep purple skin and flesh, orange skin with yellow interiors, rose with candystriped interiors, a glowing cerise-pink and an heirloom satin white that really sets off the other colors.
Bok Choy	Tatsoi Rosette	This delicious and beautiful Asian green grows quickly and easily in both spring and fall. Rosette Tatsoi speedily forms round flat rosettes of rich green, teardrop shaped leaves. At maturity, the big heads measure a foot in diameter. Tatsoi's tender, succulent leaves have a wonderful mild flavor, sweeter than most other Asian greens. Tatsoi adds both color and flavor to fresh green salads or enjoy it in stir-fries. This vitamin and anti-oxidant rich powerhouse is a great ornamental edible.

Vegetable

Broccoli	Calabrese	This delicious Italian-American heirloom produces 5- to 8- inch blue-green heads and many tender, succulent side shoots. Cooked, it has a buttery, soft texture and sweet, nutty flavor. It is a supreme choice for market gardening and home gardening alike. Hailing originally from Calabria, Italy, it was brought to America in the 1800s.
Broccoli	Di Cicco	An Italian classic, 'Di Cicco' is a superb variety, producing numerous, small to medium-sized heads well into the summer for more delicious broccoli more often! We recommend harvesting the main head when it is 3" in diameter; this will encourage side shoots. 'Di Cicco' is a good freezer variety; leaves are also edible, cooked like chard.
Broccoli	Kailaan / Chinese broccoli	Chinese broccoli, also called Chinese kale or gai lan, is widely used in Asian cuisine. The florets can be substituted for regular broccoli in many recipes. The leaves and juicy stems have a more complex flavor, sweet yet slightly bitter. Easy to grow and will tolerate heat better than many broccoli and kale varieties, so the harvest period is longer; expect lots of side shoots after the first harvest. High in calcium, iron, and vitamins A and C. Very popular for stir-fry dishes; it can also be steamed or boiled.
Broccoli	Romanesco	A marvel to look at, a delight to taste. Heirloom Romanesco's lineage can be traced to 16th century Italy. Beautiful apple green whorled heads with pleasing, nutty taste, best served fresh—retaining their flavor and texture if lightly cooked.
Broccoli Raab	Super Rapini	Also known as "cima di rapa" or "rapini," this robust and rich-tasting traditional Italian heirloom is a quick growing, cool season favorite. Broccoli Raab produces an abundance of deep green leaves and tender shoots topped with tiny bud clusters. Enjoy these full-flavored greens sautéed in olive oil and garlic as Italian food lovers have for time immemorial.
Bunching Onion/ Scallion	Heshiko	These cold hardy Japanese bunching onions taste mild and sweet when picked around 60 days and more robust as they grow older. A non-bulbing variety, crispy Heshiko stalks reach about a foot in length and are typically used like scallions.
Cabbage	Conehead	A traditional European specialty, these handsome cabbages have a solid, rounded, tightly wrapped base of leaves that taper to a point. Flavor is consistently mild and remarkably sweet. Enjoy Conehead's great fresh flavor and crunchy texture sliced up in salads, shredded for coleslaw, or quickly sauté with a little cumin or caraway seeds, or add to tasty stirfries. Heads grow quickly and are uniform and heavy for their size with strong wrapper leaves and great weather tolerance.

Vegetable

Cabbage - Napa	Little Jade	Top-quality mini Napa or "Chinese" cabbage has juicy, tangy-sweet flesh and a delicious cool and crispy texture. Extremely vigorous, with excellent disease resistance, Little Jade plants form dense, vase-shaped 8 to 10 inch heads. Enjoy the versatile and nutritious crunchy stalks as a snack, with dips or in coleslaw. Stirfry for everyday meals; sauté quickly with garlic and ginger and add a handful of toasted peanuts or cashews and a splash of hot sauce. Or consider making your own kimchi!
Cauliflower	Snowball	Unequaled for quality. Pure white heads are large, smooth and very solid. Delicious and nutritious raw or cooked, having high Vitamin A content.
Chard	Cardinal	This Swiss Chard has a deep crimson stalk that runs into the veins of the leaves. The leaves are glossy dark and heavily crumpled. Cardinal's stalks can be cooked like asparagus while the leaves like spinach. However both can be used raw.
Chard	Swiss Chard Mix	Multi-colored stems brighten both vegetable and flower gardens with an attractive rainbow of colors. Stems have a mild chard flavor. Harvest in 30-60 days.
Chard	Gold Silverbeet	This variety has golden stems and veins that contrast beautifully with its green, glossy leaves. It is a uniform and productive strain.
Chard	Lucullus	Harvest mild-flavored, sweet, green leaves for months with this flavorful and high-yielding variety. One of the earliest varieties of chard, Swiss Lucullus Chard produces savoyed, dark green leaves on top of pale ivory, celery-like stalks. The leaves can be eaten raw, sautéed or cooked into your favorite recipes while the stems can be cooked into a variety of soups and other dishes. Packed with vitamins, this chard produces heavy yields and does not bolt. It tolerates hot weather and holds well after cutting. Best of all, it keeps growing and producing until frost. 60 days.
Collards	Georgia Southern	Georgia Southern is a large collard plant with a cabbage-like taste! This variety produces bluish-green leaves that can grow up to 36" tall and do not bunch or head like cabbage leaves. These large open heads are great for cooking or freezing. The Georgia Southern collard is vitamin rich, sweet, not bitter, heat tolerant, and frost hardy.
Crysanthemum Greens	Garland Serrated Leaf	This highly valued Japanese vegetable green is an edible crysanthemum and has serrated, dark-green aromatic leaves. The serrated leaf type has a flavor that is stronger than the round leaf type and intensifies with maturity. This easy to grow, cool weather plant has high yields and produces many side shoots. Harvest leaves and young stems when plant is 4-6" tall.

Vegetable

Endive	Glory Frisee	The frilly rosettes of frisée, also known as curly endive, make a beautiful combination with all garden lettuces and add body, crispness and nutty flavor to any salad. Glory is an improved variety of traditional Tres Fine Maraichere, with extra finely cut, lacy leaves, delicate crispy ribs and creamy hearts. Slow-bolting and easy to grow in a variety of soils. Heads are about the size of an open hand at maturity.
Fennel - Bulbing	Florence	Called finocchio in Italy, fennel's licorice flavored, overlapping leaves form a bulb-like enlargement at the base of the celery-like stalks. The bulb is great in stir-fry dishes, soups, and raw in salads. Fennel also grows well in containers, and its feathery blue-green foliage make it an excellent choice for a garden or a pot.
Greens - Chicory	Catalogna Emerald	Biennial also known as Italian Dandelion. Chicory greens have long, broad, dandelion-like leaves with an asparagus-like flavor. A rapid grower, the leaves and tender spring stalks of Catalogna Emerald can be used for early greens.
Greens	Quick Stirfry Blend	Fast-growing leafy blend that gives you all the colors, flavors & shapes needed for perfectly balanced quick and easy stir-fries. Includes: mizuna, mispoona, mild mustards and Russian kale.
Kale	Black Magic	Think Lacinato Kale, but with a deeper color and milder flavor! This new favorite is loved for its heartiness as it thrives in both spring and warmer weather; its leaves are abundant and will reappear again and again! Enjoy cooked, raw or juiced!
Kale	Dinosaur / Lacinto	This striking heirloom Italian leaf-kale is also known as Lacinato Kale, Black Palm Cabbage and Dinosaur Kale. Deep-green, heavily savored leaves grow to 24" long and look like a palm tree! Flavorful and so beautiful in the edible landscape. Prefers cool weather and ample, even moisture.
Kale	Dwarf Blue Curled	From the 1800s, is extremely hardy and will overwinter in all but the coldest climates. Like most greens, it grows best in cool weather but will also withstand some heat. Leaves are rich in vitamins and minerals and low in calories. The flavor of the leaves is sweetened after a light frost; delicious in winter soups!
Kale	Marrowstem	It's edible stalk reaches up to 30" tall and is cloaked in an abundance of leaves that can be eaten raw or cooked and are especially tender when young.
Kale	Premier	A large leaf variety of kale. This is excellent for making wraps, and is also great for juicing, salads, and can be used to make kale chips. It is not too crinkly or narrow like other varieties making for a very delicious and useful vegetable. A cross between kale and collards is one of the best varieties to grow. Excellent Source Of Vitamin C, K, Iron, and Fiber.

Vegetable

Kale	Scarlet	This stunning purple kale is one of the darkest kale varieties in the world. The hotter the weather gets, the deeper purple it becomes. Cold hardy and frost tolerant, the scarlet kale is a favorite. The plant is packed with nutrients and antioxidants due to its purple color. Great in salads or juiced. A rare and sought-after variety.
Kohlrabi	Green Vienna	Crispy round bulbs with thin pastel green skins and crunchy mild white flesh. Eat them peeled and sliced thin for healthy low-calorie snacks, use for crispy slaw or cook for savory side dishes.
Leek	Striesen	German heirloom leek that grows tall and straight with long, sturdy, fine-flavored white stalks and hearty green tops. Holds very well in the garden for easy, extended harvesting.
Leek	Giant Musselburgh	AKA Scotch Flag. Scottish variety introduced in the early 1800s. Enormous leeks that are 9-15" long by 2-3" in diameter. Tender white stalks, dark blue-green fan-shaped leaves. Mild flavor, stands winter well. Good buncher for market gardens. 80-150 days from transplant.
Leek	Prizetaker	English historic variety that first appeared in American catalogs at the end of the 1880s. Very hardy 36" tall plants with thick, solid, pure-white base. Even with its large size, the stalk retains its tenderness and mild flavor. 110-135 days from transplant.
Lettuce	Jericho	Especially heat-tolerant, juicy romaine originally from Israel. Full heads of upright sword-shaped leaves with crisp, juicy texture and sweet, fine flavor.
Lettuce	Little Gem	The small, robust green heads are perfect for individual salads, and its firm upright habit makes it great for sandwiches as well. Little Gem is the one to grow for Hearts of Romaine.
Lettuce - Butterhead	Rhapsody	You'll prize these big rosettes of softly folded luscious leaves for their delicate texture and melt-in-your-mouth flavor. Rhapsody is a new top-quality variety bred for flavor, form and vigor. Plants grow effortlessly into large, luxurious heads with that wonderful satiny texture and rich buttery taste that only a premium butterhead can yield. Unsurpassed for salads, whether tossed with a rich blue cheese dressing or a simple vinaigrette.
Lettuce	Queen of Crunch	These crunchy, juicy green leaves really shine in mixed and chopped salads, stand up in tacos, add something special to sandwiches, and are perfect wrappers for meat and cheese. Queen of Crunch is a heat tolerant, sturdy lettuce that grows quickly and matures into attractive heavy rosettes that keep well. Pick the whole head, or harvest the outside leaves over a long period.

Vegetable

Mustard	Japanese Giant Red	Beautiful, large, Japanese type. Purple-red leaves with a delicious, strong, sharp, almost garlic-like, mustard flavor. Tasty stir-fried or boiled and makes a great pickling variety.
Mustard	Mild Mustard Mix	A balanced blend of four easy to grow mild mustards. Each has a different shape and texture, from upright and smooth to crinkly and curly, all with succulent and delicious green leaves. This highly nutritious cool-season mix can be harvested throughout spring/early summer and then planted again for fall meals. Cut for salad or harvest the fast growing leaves when more mature to stir-fry or steam and finish with a splash of rice vinegar or hot sauce.
Mustard	Southern Giant Curled	50 days. Large, upright plants with crumpled leaves that have a delicious mustard taste; slow to bolt and very easy to grow. An old heirloom from the Southern U.S. and makes a mighty swell mess of greens.
Mustard	Tsa Tsai Round	Heirloom. Brassica juncea var. linearifolia. 120 days. Cool season annual. Tsa Tsai is a popular and unique mustard variety from Southwest China and called Szechuan or Sichuan vegetable. It is also known as swollen stem mustard or pressed stem mustard because the stem enlarges into thick tuber-like bumps just below the petioles.
Pak Choi	Green Fortune	Heat-resistant baby variety rapidly produces cute and chubby mini heads of pak choi whose crispy pastel stalks and deep green leaves size up and are ready to eat in record time. Perfect for spring or fall planting, and very ornamental in neat garden beds or rows, the 6 to 8 inch compact, vase-shaped heads are mild, sweet and crunchy. This easy to grow vegetable makes wonderful quick stir fries, or braise it for a succulent side dish.
Pak Choi	White Stem	Pak Choi is also known as Bok Choy. The plant produces large, green leaves off a thick, white stem. Leaves have a mild and peppery flavor, making them an exciting addition to many dishes. This hardy garden crop can be grown in climate zones one through nine. After around seventy days, the leaves can be harvested. They can be kept for three months after harvesting.

Vegetable

Pea	Sugar Snap	Snap Pea. A household name for its sweet, crisp pods, Sugar Snap's vigorous plants quickly produce a thick stand that requires trellising. Vines avg. 72" with 1 or 2 pods per node. Yields well over a long season in both hot and cold weather. Remove string from pods before cooking.
Pea	Golden Sweet	Snow Pea. Tall 6' vines will climb any fence or trellis system and produce beautiful purple bi-colored flowers. When the bright lemon-yellow pea pods are picked very young (before seed formation), they are perfect for eating raw, steamed or in stir-fry. This pea can be grown for late spring and early fall harvests.
Pea	Little Marvel	Shelling Pea. Vines reaching 18" long produce a profusion of pods that are about 3" long. The medium-small, wrinkled peas are tender and sweet tasting. An excellent pea choice for quick-freezing! Semi-bush growth type (30").
Pea	Avalanche	Snow Pea. Flat, shiny dark green pods with a crisp-sweet flavor. They live up to their name producing a mountain of peas in summer and fall. Lovely touch to your salads and stir-fries. Compact plants that don't require staking; plant several together to help with support.
Pea	Blizzard	Snow Pea. High yields of slender, neon green pods that are sweet and crisp. 3" pods set in pairs aid in efficient harvesting and are best grown with a trellis for support. Delightful in salads or fresh off the vine, you'll have a blizzard of peas in no time!
Pea	Oregon Giant Snow	Snow Pea. Oregon Giant snow pea seeds produce plants with unusually large, broad 5" long pods are thick and very sweet. They are most tender when peas begin to form but remain so up to the very largest sizes. 4' plants. This variety is very resistant to pea enation virus and powdery mildew, which makes it a good candidate for late sowing and summer/fall harvest.
Pea	Mammoth Melting Snow	Snow Pea. 70 days. Large, sweet-flavored pods; 4' plants. Needs cool weather to give good yields. Pods are tasty stir fried or in salads. Pick before the peas inside start to get large. An heirloom variety that has been popular for many years.
Pea	Bill Jump's Soup Pea	Soup Pea. This vigorous, highly productive, and versatile variety tastes delicious whether eaten dried in soup or fresh right off the vine. Vines grow 5-6' in height and bear ornate, purple-blue flowers, while the straight, green pods average 2.5-3" long and contain 4-5 wrinkled seeds.
Spinach	Bloomsdale Long Standing	High yields, rich flavor and slow to bolt. Thick, dark-green leaves are tender and beautifully crinkled. High in vitamins. If limited for gardening space, try a deep container to grow multiple heads.